

## Stark-Condé Stellenbosch Cabernet Sauvignon 2010

Merlot and Cabernet Franc gives complexity and structure to this rich Cabernet Sauvignon. Full and round with soft tannins.

**variety** : Cabernet Sauvignon | 85% Cabernet, Sauvignon, 6% Merlot, 2% Cabernet Franc, 7% Petit Verdot

**winery** : Stark-Conde Wines

**winemaker** : .

**wine of origin** : Oude Nektar Farm

**analysis** : alc : 14.25 % vol    rs : 2.4 g/l    ta : 6.3 g/l

**type** : Red

**pack** : Bottle    **closure** : Cork

### in the vineyard :

Clone: CS46C, CS163C, CS27A, 10C, 1C,

Rootstock: Richter 110, 99

Fruit source: from 4 different vineyard blocks, mostly from our own Oude Nektar farm

Yield: 6.5 tons/hectare

Age of vines: cabernet 18-21 years at harvest; merlot and cab franc 11 years; petit verdot 8 years

Trellis: 5-wire vsp

Irrigation: supplemental drip irrigation

Vineyard elevation: 200-310m

Slope: South East and North West

The grapes for this wine are from 4 different cabernet vineyards and our best merlot, cabernet franc and petit verdot vineyards, all at a mix of different elevations.

Although all are on the decomposed granite soils typical of the hillsides in Jonkershoek, the soil textures vary quite a lot and that, together with the differences in elevations and clones, gives a variety of different flavour profiles to the grapes.

**about the harvest**: °B at harvest: 24.5-25.5°

The merlot and cabernet franc grapes were picked in late February and the cabernet sauvignon grapes and the Petit Verdot were harvested in mid-March. The grapes were picked into small lug boxes.

### in the cellar :

The grapes were cooled overnight to about 14 degrees before being hand-sorted and crushed into small open-top fermentation vats. After being cold-soaked for a couple of days, the musts were inoculated with commercial yeasts. A range of yeast was used, several domestic and an imported Bordeaux yeast.

About 20% also underwent fermentation with the natural yeasts. The fermentations were hand punched-down every 2-4 hours for the first half of fermentation and every -8 hours until dry. At dryness, the wine was basketpressed and racked to barrel for malo-lactic fermentation and barrel maturation. Only 300l French oak was used, of which about 35% were new. After 18 months barrel maturation, the blend was assembled and put back to barrels for a further 4 months integration. Bottled unfiltered and unfiltered after 22 months barrel maturation.

Total production: 1291 (9l) cases

